Docket No.: 0234-0515PUS1

AMENDMENTS TO THE CLAIMS

- 1. (**Currently Amended**) A method of producing a monosaccharide/oligosaccharide from a polysaccharide, characterized in that the polysaccharide is hydrolyzed by a hydrothermal reaction in hot water with a pressure of [[5]] 10 to 100 MPa and a temperature of 140 to 300°C, containing carbon dioxide being added [[by]] under applied pressure application.
- 2. (Original) The method of producing a monosaccharide/oligosaccharide from a polysaccharide according to claim 1, characterized in that the polysaccharide is starch, agar, guar gum, or cellulose.
- 3. (Currently Amended) The method of producing a monosaccharide/oligosaccharide from a polysaccharide according to elaim 1 or 2, characterized in that the carbon dioxide content is a maximum limit amount to reaching a saturated amount of a solubility in the hot water wherein the carbon dioxide content in a liquid phase is 4.7% of mole fraction in the hot water with a pressure of 50 MPa and a temperature of 200°C.
- 4. (**Currently Amended**) A method of hydrolyzing an organic compound, characterized in that the hydrothermal reaction is performed in hot water with a pressure [[5]] <u>10</u> to 100 MPa and a temperature of 140 to 300°C, containing carbon dioxide being added [[by]] <u>under applied</u> pressure application.

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5. (Currently Amended) The method of hydrolyzing an organic compound according to claim 4, characterized in that the carbon dioxide content is a maximum limit amount to reach a saturated amount of a solubility in the hot water wherein the carbon dioxide content in a liquid phase is 4.7% of mole fraction in the hot water with a pressure of 50 MPa and a temperature of 200°C.

- 6. (Previously Presented) The method of producing glucose and an oligosaccharide thereof, characterized by: using as a material a starch-containing agricultural product, wood, or paper; and employing the method according to claim 1.
- 7. (New) The method of producing a monosaccharide/oligosaccharide from a polysaccharide according to claim 1, wherein the polysaccharide is starch, agar, guar gum, glycogen or pectic acid.